WSET Level 3 Award in Wines

A world of knowledge

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Session 11

Premium Red Wines of New Zealand, USA and Australia

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Black grape varieties

- Pinot Noir
- Cabernet Sauvignon
- Merlot
- Syrah/Shiraz
- Grenache

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Premium red wine regions

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Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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Premium red wine regions of the USA

Red wine regions of California

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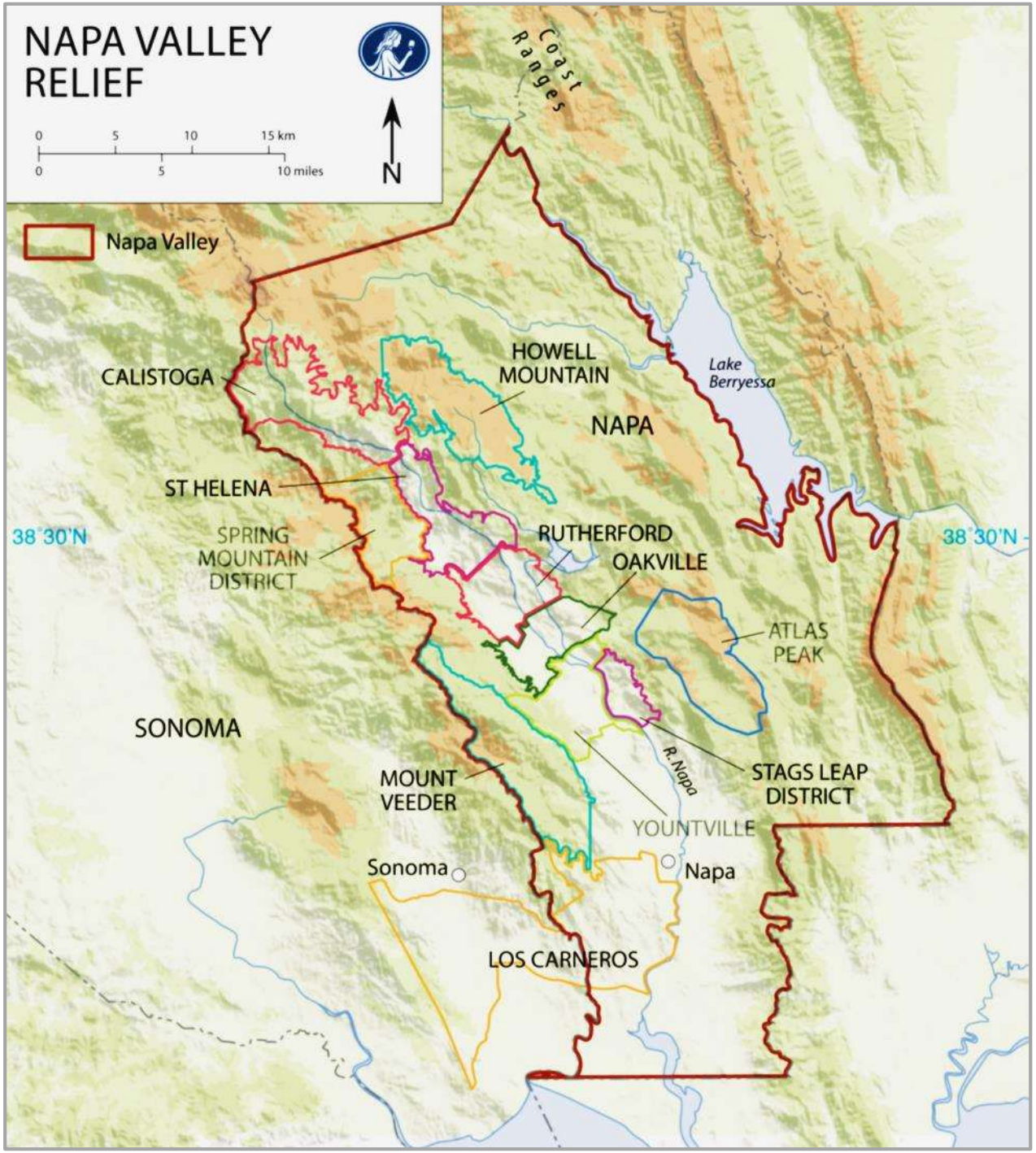
NAPA VALLEY RELIEF
0 5 10 15 km
0 5 10 miles
N
Napa Valley
Coast Ranges
CALISTOGA
HOWELL MOUNTAIN
Lake Berryessa
NAPA
ST HELENA
38°30'N
SPRING MOUNTAIN DISTRICT
RUTHERFORD
OAKVILLE
ATLAS PEAK
SONOMA
MOUNT VEEDER
R. Napa
STAGS LEAP DISTRICT
YOUNTVILLE
Sonoma
Napa
LOS CARNEROS

California North Coast

California Central Coast

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Pacific North West

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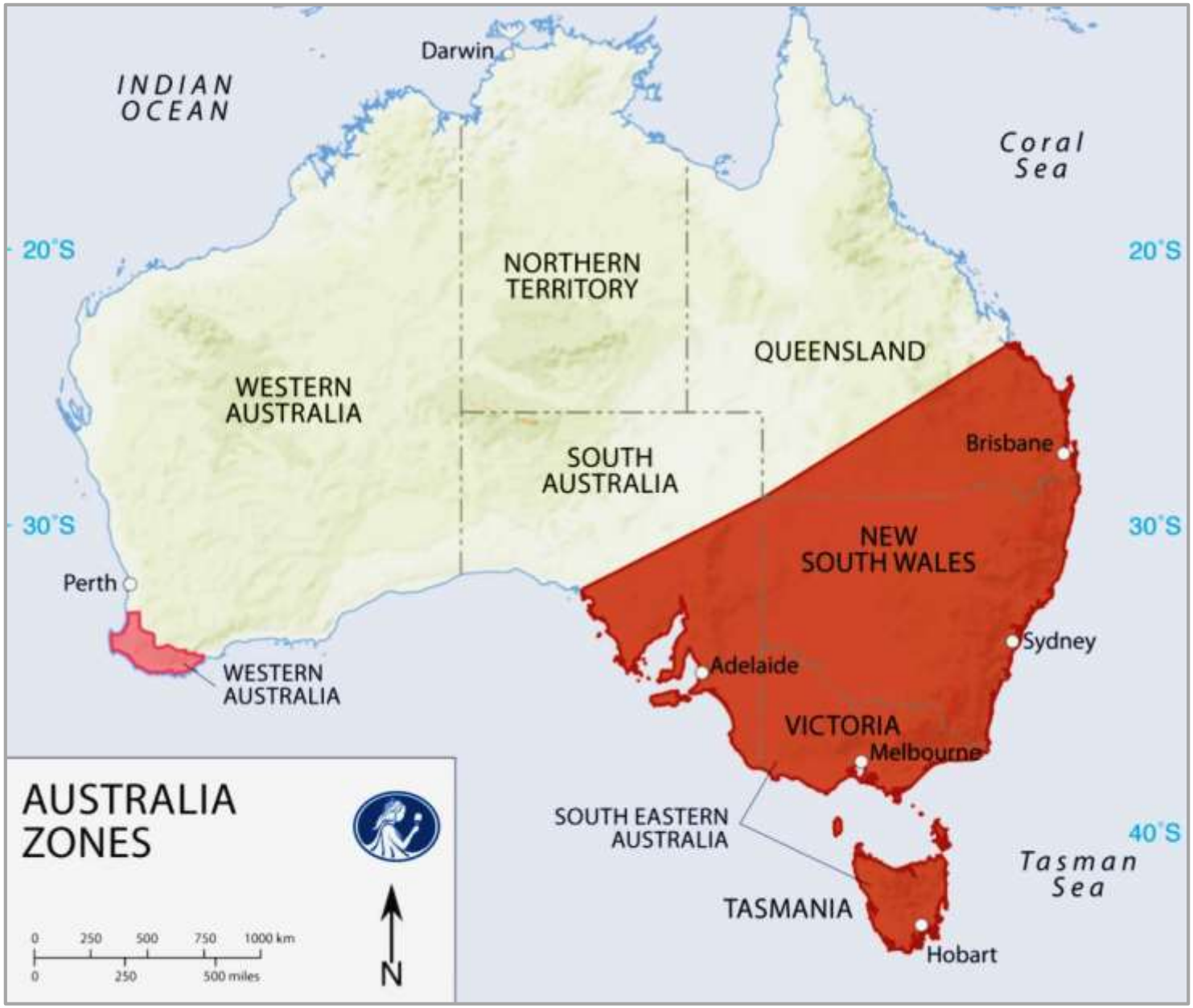
Premium red wine regions



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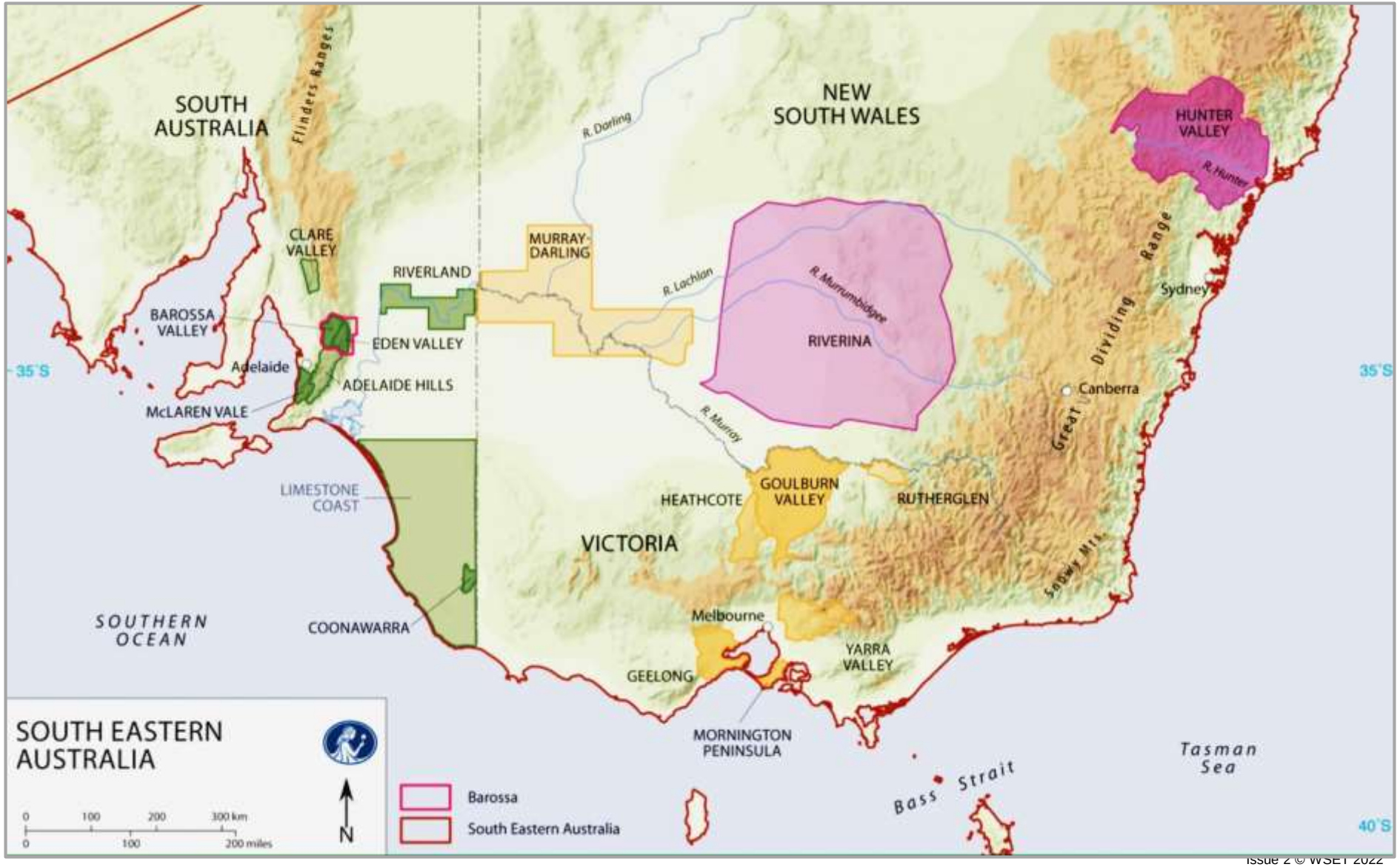
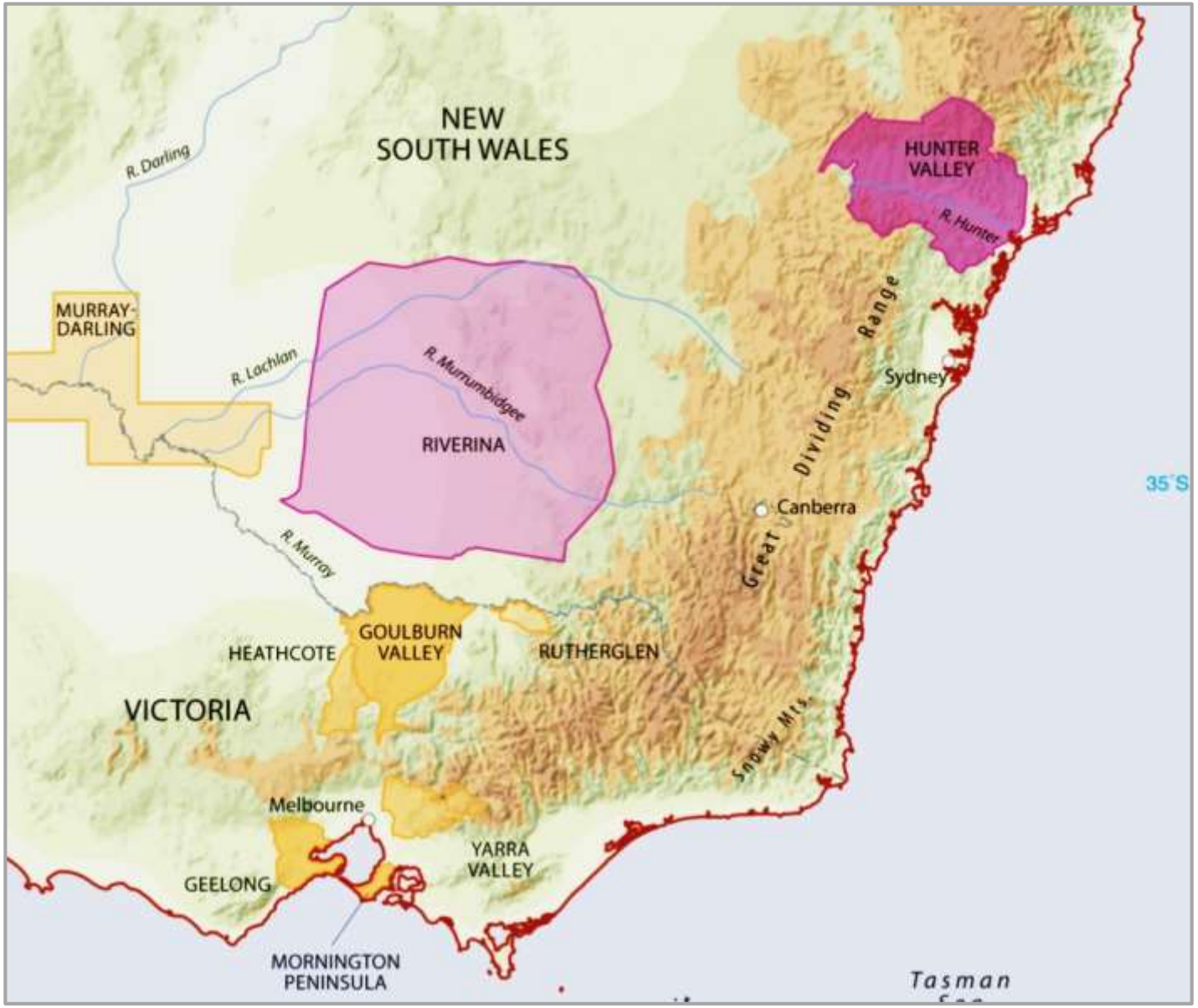
Premium red wine regions of Australia



South Australia

Victoria and New South Wales



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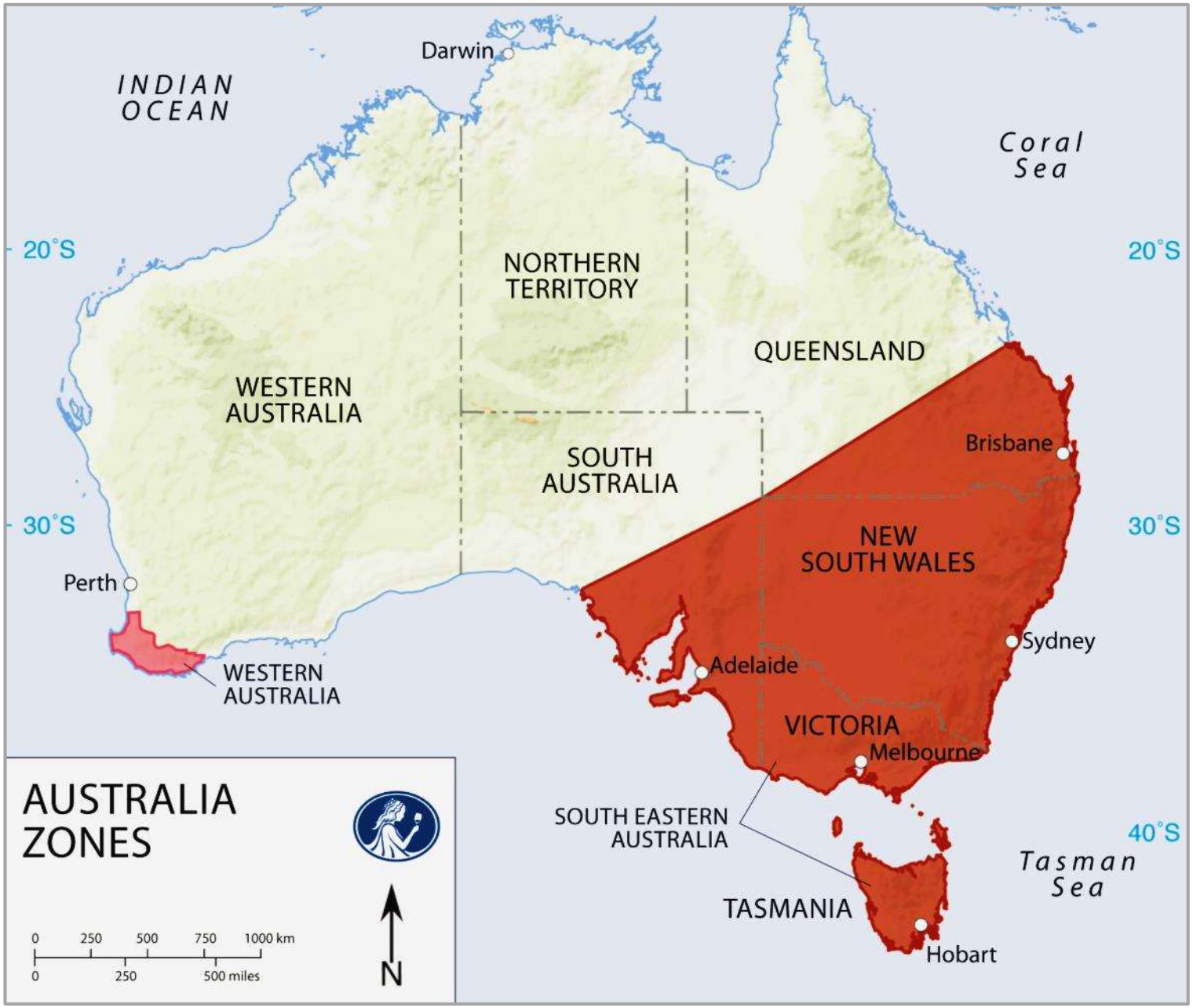
Tasmania



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WESTERN AUSTRALIA
0
100
200 km
0
50
100 miles
Perth
INDIAN OCEAN
Darling Range
WESTERN AUSTRALIA
MARGARET RIVER
FRANKLAND RIVER
MOUNT BARKER
GREAT SOUTHERN
Albany
SOUTHERN OCEAN

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